SAMSUNG

RE 630 ME

MAGNETRON OVEN

Gebruiksaanwijzing

Lees de instrukties zorgvuldig door voor u uw Magnetron Oven in gebruik neemt.

amfo electronics

Hoogstraat 31 - 3011 PE Rotterdam
Tel. 010 - (4)246555

Technische dienst voor Nederland Amfo Electronics B.V., Struisenburgstraat 10, 3063 BR Rotterdam

Service Technique voor België en Luxemburg : Amfo Electronics N.V.
pour La Belgique et Le Luxembourg: Antwerpsesteenweg 221, Burcht

Inhoud:

	blz.
Voor U Uw Magnetron in gebruik neemt	2
Veiligheidsmaatregelen	2
Technische specificaties	2
Installatierichtlijnen	2
Schema van oven en paneel	3
Bedieningspaneel	4
Bedieningsmethoden	5
Instellen van de klok	5
Het handbediend op tijd koken	6
Automatisch op tijd koken	7
Het instellen van de timer	10
Het wissen van het geheugen	11
Automatisch draaiplateau	11
Voorbeeld van de instelling met variabel vermogen	11
Onderhoud van Uw magnetronoven	12
Het reinigen van Uw magnetronoven	12/13

CONTENTS

PAGE

INTRODUCTION 2

BEFORE USING YOUR MICROWAVE OVEN 2

TECHNICAL SPECIFICATIONS 2

INSTALLATION 3

PROPER USE AND PRECAUTIONS TO BE TAKEN 3

FEATURE DIAGRAM 4

CONTROL PANEL 5

OPERATION PROCEDURE 5

- HOW TO SET THE CLOCK 6
- MANUAL TIME COOKING 6
- AUTO TIME COOKING 8
- HOW TO USE DELAY START 10
- HOW TO USE CLEAR 11

AUTOMATIC TURNTABLE 11

VARIABLE POWER COOKING CHART 12

COOKING HINTS 12

DO'S AND DON'TS 13

CLEANING AND CARE 13

COOKWARE 14

RECOMMENDATIONS 15

INTRODUCTION

Congratulations on the purchase of your SAMSUNG Microwave Oven that was built for long lasting operation with a minimum of maintenance. SAMSUNG Microwave Ovens are thoroughly checked during various stages of production and we wish you many years of satisfaction.

We suggest you carefully read the instructions and information contained in this publication to obtain the maximum benefit from your oven.

Cooking hints and recipes are described in detail in a separate Cook Book, which is supplied with your oven.

Should you require further information, please contact the dealer concerned with your purchase, the nearest SAMSUNG Service Centre or an authorised SAMSUNG Service Agent.

BEFORE USING YOUR MICROWAVE OVEN

1. Read This Instruction Book: It contains detailed information on the operation and recommended maintenance of your new Microwave Oven. Once you have read the book, keep it handy for answers to your questions.
2. Model and Serial Numbers: A nameplate on which the model and serial number is stamped is located on the back of the oven.
   Please refer to both model and serial numbers in any future correspondence or product service calls concerning your Microwave Oven.
   Please complete!

Model Number_____

Serial Number_____

Date Purchased_____

KEEP PURCHASE RECEIPT WITH THIS BOOK FOR FUTURE REFERENCE.

TECHNICAL SPECIFICATIONS

Power Source	:	220V 50Hz	Outside Dimensions	: Width ; 529mm Depth ; 417mm Height ; 344mm
Output	:	65W-650W (Max.) Power 5 power level	Oven Cavity Dimensions	: Width ; 330mm Depth ; 360mm Height ; 228mm
Power consumption	:	1,150W (5.0A)		
Working Frequency	:	2,450MHz	Shipping Weight	: Approx. 23.5 kg

INSTALLATION

Electrical Connection

1. The power cord of your SAMSUNG Microwave Oven is fitted with a schuko plug for connection to an earthed 220 volt 50 Hertz power point that must be protected with a house fuse or circuit breaker in accordance with local Electricity Authority requirements. The rated current and wattage are shown on the rating plate located on the rear panel.
2. The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements.

Fitting Instructions

1. The oven must be placed on a horizontal base strong enough to support its weight and be positioned as far as possible from high temperature and excessive vapour sources, such as a stove, toaster, coffee percolator, etc.
2. Exhaust vents are provided on the rear panel of the oven for magnetron cooling and cavity air flow. Therefore, please ensure that the oven is installed approx. 100 mm (4") from the rear wall for adequate ventilation.
3. Remove all packing material from the oven.
4. Check the unit for any damage, such as misaligned or damaged door, dent inside the oven cavity, etc. (See Proper Use and Precautions.)

PROPER USE AND PRECAUTIONS TO BE TAKEN

Damage to the SAMSUNG oven that permits microwave energy (which cooks or heats the food) to escape will result in poor cooking and may cause harm to the operator. If any of the following conditions exist, the user must not operate the oven until it has been serviced by a Qualified Service Engineer.

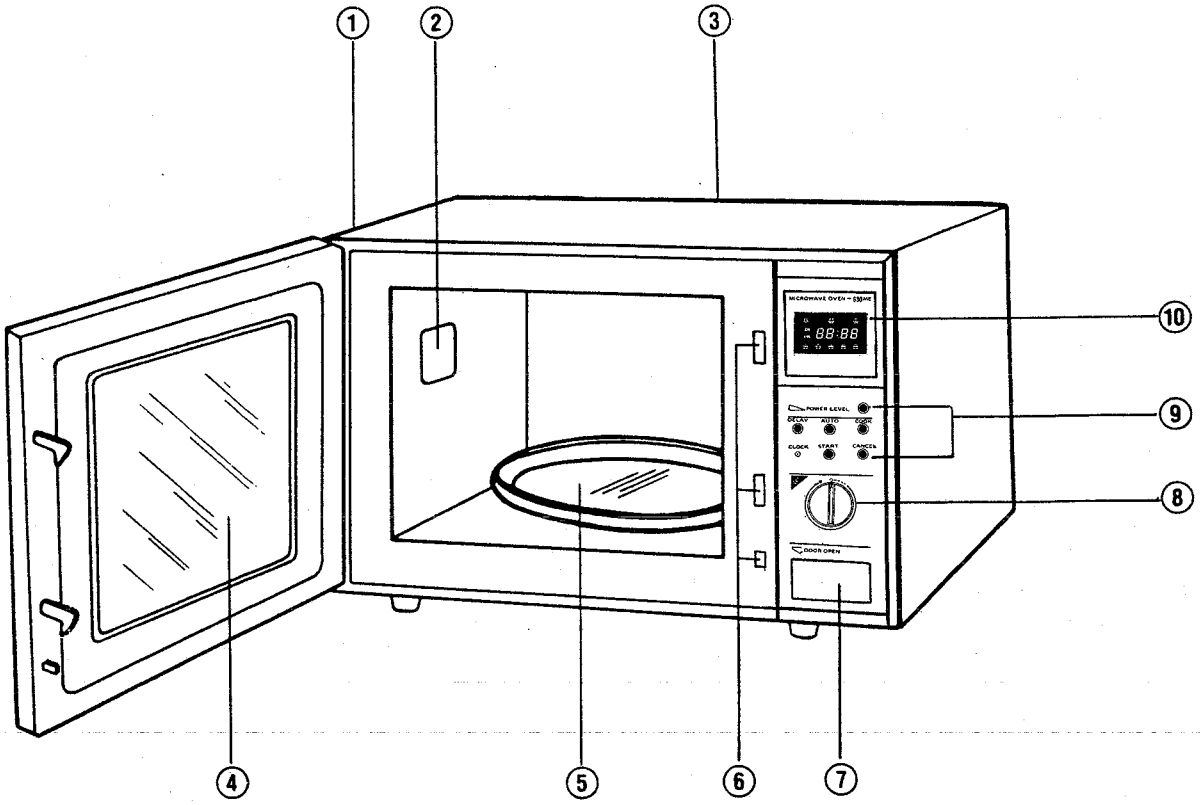
- Deformation or breakage of the door and associated parts
- Breakage or deformation of the door seal.
- Broken or loose door hinges.
- Deformation or breakage of the cavity front plate.
- Loose or broken door latch mechanism.
- Faulty door latch switch.

Your SAMSUNG oven has concealed door interlock switches to ensure that the electricity is switched off when the door is opened. Do not attempt to defeat them by inserting anything into the hole of the latch switch to operate the oven with the door open.

Important

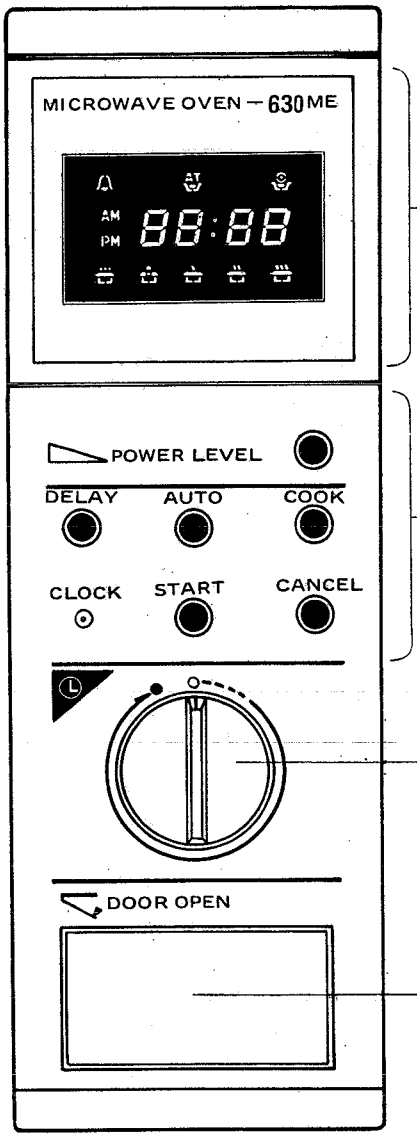
- Never operate the oven without food in the cavity as this could cause damage to the oven.
- Do not place hot dishes on any part of the Cabinet exterior.
- Do not insert anything into the oven cavity through the holes of the perforated screen if the glass on the door is broken. The perforated screen enables the food to be viewed during cooking and acts as another wall by reflecting microwave energy into the food.
- Never insert anything between the door and cavity front plate.
- Always keep the door seal and the corresponding section of the front plate clean to achieve the best possible door seal.
- Never use a metal can or a container with gold or silver lining. Porcelain, glass, paper and certain plastics are suitable as containers. Open shallow foil trays as used for frozen food may be used (see cook book).
- Allow at least 25 mm (1") of space between the metal tray, etc., and interior oven walls to prevent arcing. If arcing persists, transfer food to a non metallic container.

FEATURE DIAGRAM



1. Access door for oven lamp.
2. Interior oven lamp.
3. Ventilation openings in the rear panel of the oven.
4. Oven door with see through window for easy viewing of food being cooked.
5. Removable 318mm diameter special glass turntable for even cooking and easy cleaning.
6. Two door latches and safety interlocks.
7. DOOR OPEN button
   Depress button to open the door
8. TIMER
9. Function Selector Button
10. Display

CONTROL PANEL



DIGITAL DISPLAY AND INDICATOR LIGHTS
* Function Indicator Lights
  indicate which cooking function is being set or used.
* Digital Display
  shows time of day, time left to cook. AM, PM.
* Power Indicator Light
  indicates which power is being set or used.

FUNCTION SELECTOR BUTTON
* Clock Set
* Power Level Select
* Auto Time Cook and Manual Time Cook
* Delay Start
* Start and Cancel

TIMER KNOB
* Turn to set cook time or clock

DOOR OPEN BUTTON
* Push to open door
  – To stop cooking.
  – To put food on turntable in oven.
  – To take out food.

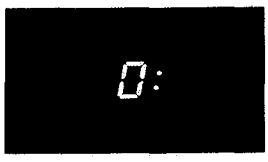
OPERATION PROCEDURE

- Electronically advanced, yet simple to operate the Control Panel enables you to program your microwave oven with a gentle press of the finger.
  An audible beep indicates that the entry has been acknowledged and accepted.
- When the oven is first plugged in, display window will show "PF".
  The first thing to do is set the correct time of day. If power is interrupted such as in a power breakout, the time of day needs to be reset.
  The oven remembers the time of day while cooking and displays the correct time of day when cooking is completed.

HOW TO SET THE CLOCK

Before setting the clock, turn TIMER knob fully counter-clockwise.

Example: 12:30 PM

Step Procedure	Button Order	Display
1. Press CLOCK button. Colons will be flash.	CLOCK HOUR-MIN	
2. Adjust "HOUR" and "AM" or "PM" by turning TIMER knob.		
3. Press CLOCK button. "HOUR" and "PM" are set. Lower colon will be stable and upper colon will be flash.	CLOCK HOUR-MIN	
4. Adjust "MINUTE" by turning TIMER knob.		
5. Press CLOCK button, and CLOCK is set. Colons will be stable.	CLOCK HOUR-MIN	

- If you set it wrong, reset after you press CLOCK button.

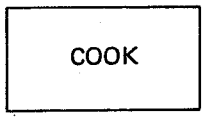
MANUAL TIME COOKING

Example: Cook for 7 minutes, 30 seconds on HIGH.

Step Procedure	Button Order	Display
1. Push door open button to open door.		
2. Place food in a container or on a plate, then place on the glass turntable. The oven should not be used without the turntable in position.		
3. Close the door with a gentle push, the latch will click firmly in position. The oven will not operate unless the door is securely closed.		

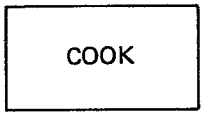
4. Turn the TIMER knob fully counterclockwise.

5. Press COOK button.
   Cook indicator and colons will be flash.



6. Turn the TIMER knob to 7 minutes.

7. Press COOK button.
   Upper colon will be stable and lower colon will be flash.



8. Turn the TIMER knob to 30 seconds.

9. Press START button.

- The cooking time will count down to zero second by second when the indicator will cease to glow and the oven will automatically switch off.
- The cooling fan will start when the START button is pressed. This cools the oven interior and the magnetron.
- Your oven will automatically operate at the HIGH level if you do not press POWER LEVEL button. For other cooking levels, the desired setting mush be entered.
- Certain foods give best results when cooked slower at a lower cooking level. Your cookbook will indicate the recommended cooking level and cooking time for each recipe.
  If you want to cook at levels other than HIGH, should a POWER LEVEL button be pressed after setting the cooking time or during the cooking cycle, the power level will be changed to the new setting whenever you press POWER LEVEL button.

Notes:
1. The door can be opened during cooking, the timer will automatically stop and will start again when the door is closed and the START button is pressed.
2. When time is up the display will flash "END" 4 times and the oven will simultaneously beep four times befour the time of the day reappears on the display.
3. To stop cooking before the time reaches zero, open the door. The remaining cooking time will be shown on the display. To resume cooking, close the door and press the START button. The cooking time will resume counting down second by second to zero.

AUTO TIME COOKING

Auto time Cook allows you to cook most of your favorite foods without having to select cooking times and powers. The oven does it automatically.

Example: Auto 1 cooking.

Step procedure	Button Order	Display
1. Press AUTO button one times.	AUTO	A 1:
2. Press START button.	START	3:30

- Microwave activity starts. Oven light turns on. Oven will operate automatically according to the selected Auto Time Cooking.
- The programmed cooking time automatically appears and begins to count down.
- When Auto Time Cooking ends, oven shuts off automatically with four beep tones and display flash "End" four times. Time of day appears in the display.

Notes:

1. There are six recipes in Auto Time Cooking.
   - Auto 1 : 4 Slices Bacon
   - Auto 2 : 4 Hot Dogs
   - Auto 3 : 4 Hamburgers
   - Auto 4 : 4 Baked Potatoes
   - Auto 5 : 750g (1-½ lbs) Meat-loaf
   - Auto 6 : 4 Scrambled Eggs
2. If you want to cook another recipe in described above example, only you press AUTO button continuously. For example of A6, press AUTO button six times continuously.

AUTO #1 : BACON

4 slice bacon

1. Arrange bacon on paper towel-lined plate. Cover with another paper towel.
2. Press AUTO button once and START button.

AUTO #2 : HOT DOGS

4 hot dog roll breads
4 sausages

1. Place each wiener in a bun. Wrap each in a paper towel.
2. Press AUTO button twice and START button.

AUTO #3 : HAMBURGERS

450g (1 lb) ground beef
1 egg
85g (2-½ oz) tomato sauce
60g (2 oz) chopped onion or green pepper
60g (2 oz) dry bread crumbs
5 ml (1 teaspoon) salt
1.25ml (1/4 teaspoon) pepper

1. In medium mixing bowl, combine all ingredient. Mix well. Shape into 4 patties. Arrange patties in baking dish.
2. Press AUTO button three times and START button.

AUTO #4 : BAKED POTATOES

4 potatoes (185g (6 oz) each)

1. Choose potatoes of equal size. Arrange in circle on paper towels in oven.
2. Press AUTO button four times and START button.

AUTO #5 : MEATLOAF

680g (1-½ lbs) ground beef
155g (5 oz) tomato sauce
155g (5 oz) finely-chopped onion
60g (2 oz) dry bread crumbs
60g (2 tablespoons) packed brown sugar
1 egg
5 ml (1 teaspoon) salt
2.5 ml (1/2 teaspoon) prepared mustard
1.25 ml (1/4 teaspoon) pepper

1. In medium mixing bowl, combine all ingredients. Mix well. Transfer mixture to loaf dish. Shape into loaf. Brush with ketchup. Cover dish with plastic wrap.
2. Press AUTO button five times and START button.

AUTO #6 : SCRAMBLED EGGS

4 eggs
45 ml (1-½ oz) milk or half-and-half
60g (2 tablespoons) butter or margarine, melted salt and pepper to taste.

1. Place eggs in bowl. Add milk. Beat until well blended. Add butter. Cover bowl with plastic wrap.
   Press AUTO button six times and START button.
2. After cooking stage 1, an audiable sound beep tones will be three times and the oven will stop. The eggs should be stirred and then the START button must be pressed.
3. After cooking stage 2, there are three beep tones again stir once more. Re-cover and press the START button.
   Stir before serving.

HOW TO USE DELAY START

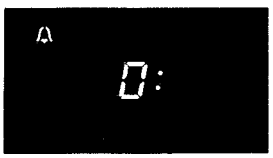
This feature enables you to program your microwave oven to start cooking at a specific time of day. When the 24-hour clock, it is possible at 8 A.M. to program the oven to start up to 7:59 A.M. The cooking sequence itself is automatically started and stopped.

IMPORTANT:

The best foods to select for this feature are those which require longer cooking times and no stirring or attention. Do not use perishable foods like milk, fish, eggs or unfrozen meat or poultry as these may spoil if allowed to stand at room temperature for long periods of time. If food is frozen, remember to program defrost before the cook cycle, unless the food will be standing long enough to defrost by itself.

First turn the TIMER knob fully counter-clockwise.

Example: Delay instruction for A.M. 11 hour, 59 minute.

Step Procedure	Button Order	Display
1. Press the DELAY button.	DELAY	
2. Adjust "HOUR" to A.M. 11 hour by turning the TIMER knob.		
3. Press the DELAY button, and "HOUR" is set.	DELAY	
4. Adjust "MINUTE" to 59 minute by turning the TIMER knob.		

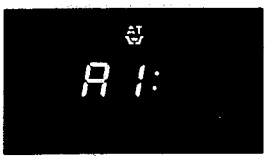
5. Press the DELAY button, and delay time is set.

DELAY

6. Enter cooking instructions to begin in A.M. 11 hour, 59 minute.

   Example: Cook on Auto time cook A1 after delay time.

AUTO



7. Press START button.

START

If Clock is not set the delay start time can not entered.

When you want to recall how much time is left until starting time, press DELAY button.

Example: A.M. 11 hour, 55 minute.

DELAY

HOW TO USE CANCEL

To clear all programming before pressing START button, press CANCEL button. If you want to stop operating the Microwave oven during cooking cycle, you only press CANCEL button once.

The CANCEL button acts as a stop/clear button. If you want to clear all programs during cooking cycle, press CANCEL button twice and the time of day will show on the display.

AUTOMATIC TURNTABLE

The automatic turntable eleminates the need to turn dishes during cooking, defrosting or reheating. The turntable automatically moves when the START button is pressed. The turntable ensures that the food is turned through the complete field of microwave energy and a more even result is obtained. The food or dish must always be placed on the turntable and the oven should not be used without the turntable in position and should not be restricted in its movement. The turntable is removeable for easy cleaning and is dishwasher proof.

VARIABLE POWER COOKING CHART

SETTING	POWER	EXAMPLES OF USE
HIGH ( )	100%	Fast cook vegetables and fruits Cook fish, sauces and biscuits Preheat browning dish Cook confectionery Heat drinks (non milk) Cook rice and pasta Heat baby's bottle
MEDIUM HIGH ( )	70%	Roast meats and poultry Cook cakes and puddings Reheat food Heat frozen or canned food Warm baby food Cook seafood and food containing cheese, eggs and cream
MEDIUM ( )	50%	Soften butter or cream cheese Melt butter and chocolate Cook custards Slow cook soups and casseroles
DEFROST ( )	30%	Defrosting (thawing) foods Slow cook less tender cuts of meat for stews and casseroles
LOW ( )	10%	Keep food warm (serving temperature) Soften ice-cream for serving Raising (proving) yeast dough

COOKING HINTS

1. Check food periodically until you become familiar with this new way of cooking. Remember cooking time may require adjustment according to your taste and because the food itself will vary in weight, tenderness and shape.

   Always undercook for rather than overcook as it can always be put back for further cooking.

2. Standing time is important. When the food is removed from the oven, it continue to cook for a short period of time, as the heat equalizes throughout the food.

3. Cooking time depends on the amount of food in the cooker, doubling the quantity requires almost double the cooking time.

4. Thin items of food cook more quickly than thick ones.

5. Refrigerated foods will take longer to cook than foods stored at room temperature.

6. Place foods in the centre of the turntable.

7. Casseroles should be stirred from time to time to aid even heat distribution.

DO'S AND DON'TS

1. Do not use metal cookware or dinnerware with a metal trim. Arcing can occur damaging the oven and the dish.
2. Do not use any metal such as a fork or metal skewersarcing occurs.
3. Do not place capped bottles food in vacuum-tight containers or sezled jars in oven. This includes air tight foods such as eggs or nuts in their shells. They may explode when heated.
4. Do not wrap foods in aluminium foil for cooking.
   Microwaves cannot penetrate metal, therefore, no cooking will take place. Small amounts of foil may be used to shield food areas from overcooking when called for in some recipes.
5. Do not heat up oil or fat for deep fat frying. The temperature of the oil cannot be controlled and it may overheat.
6. Do not cook eggs in the shell. Pressure will build up inside the shell causing it to burst (even after it has stopped cooking). Do not reheat eggs unless they are scrambled. Puncture the yolk before cooking.
7. Pierce the skins of potatoes, tomatoes and other such foods before cooking.
8. There is no need to pierce cling film when using it to cover containers. It becomes permiable at 100°C.
9. Do not use wire twise-ties on paper and platic bags. They become hot and can cause a fire. Replace them with string or a strip of plastic.
10. Do not pop popcorn in the microwave oven.
11. If food begins to pop in the oven, it may be an indication that foods are overheating.
12. Plastic food storage bags, except boilable and oven type bags, are not recommended for microwave cooking, as heat from the cooked food will melt the bags.
13. Take care when removing dishes from the cooker. Some dishes absorb more microwave energy and may be hot to touch. Heat transfer from the food to the dish may also make dishes hot to touch and oven gloves should be used.

CLEANING AND CARE

It is easier to clean the microwave oven than a conventional unit as oven surfaces are cool and flat. Make sure that the oven is turned off before cleaning any part.

1. Interior Walls

a. The walls of the oven are painted steel, wipe any spills or splatters with a soft cloth after each use. For behavier soil a non-abrasive cleaner may be used to clean the surfaces. Rinse thoroughly with hot water. Do not use AEROSOL CLEANERS, CAUSTIC CLEANERS, ABRASIVES or scrape the surfaces with knives or other utensils or they will damage the surfaces.

b. To loosen hardened food particles, place a measuring cup filled with water on the turntable. Set to HIGH and switch on until water boils. The steam will loosen any particles.

   A build up of grease or food particles on the oven interior can result in damage to the unit as well as loss of working power.

   NEVER POUR WATER INTO THE OVEN.

c. To remove any strong smells place a cup of water with lemon juice added on the turntable. Set to HIGH and switch on for 10 minutes.

2. Turntable

The turntable which is dishwasher proof, can be removed for easy cleaning. Wash in warm soapy water, rinse and dry with a soft cloth. Periodic cleaning under the turntable may be requied. If the turntable is in use successively for a long time, it will become quite hot. Never put cold water or wipe with a cold dish cloth, such rapid cooling will possibly cause the turntable to crack or break.

3. Door

Wipe the window on both sides with a damp cloth to remove any spills and splashes. Metal and plastic parts will be easier to maintain if wiped frequently with a damp cloth.

4. Exterior

The outer cabinet is painted metal. Clean with mild soap and warm water, rinse and dry with a soft cloth. Avoid spilling water in the vents. Never wipe with benzine, thinner or chemical solvent. The front panel and trim are best wiped with a damp cloth. The door window is plastic and should be cleaned with a damp cloth, then wiped with a dry cloth to wipe clean.

ALWAYS ENSURE THAT DOOR SEALING FACES ARE CLEAN.

5. Storage

If you must store your microwave oven, choose a dry dust free place. Dust and dampness can affect the ovens working parts.

6. Changing the Oven Light

The oven can be operated without the light in place, to replace the light, switch the off, remove the small screw holding the cover on the upper left hand side of the cooker, remove the oven light cover and replace with a 20W bulb.

7. For Best Results in Oven Operation

a. Do not attempt to remove the outer cabinet at any time.

b. Never put anything into the safety interlock holes. The safety interlocks may become damaged.

c. Do not use a conventional meat thermometer while cooking. Instead stop the oven, remove the food and check the temperature. Remove the thermometer before resuming.

d. Do not dry wet newspaper in the microwave oven, or use newspaper in the microwave oven to cook on the newspaper could catch fire.

e. Do not use recycled paper products in the microwave oven. Some recycled paper may contain metal particles which could cause arcing or a fire.

f. Do not revolve the turntable by hand.

COOKWARE

Microwaves heat only the food, therefore it is possible to serve on the same plate on which you cook, saving time and washing up. The plate will only be slightly warm from the heat of the food.

Dish Test

To test if a dish is suitable for use in the microwave oven, place the empty dish in the oven and stand half a glass of water in it. Turn the oven on for 15 or 30 seconds on HIGH. If the dish becomes very hot to the touch, it should not be used in the microwave oven.

1. **China**

   Porcelain, pottery, glazed earthenware and bone china are suitable but should not be used if they are decorated with metal trim.

2. **Glass**

   Oven to table or ceramic containers are usually suitable, again beware of metal trims. Table glass can used in the preparation of drinks, baked fruits and sweets. Be careful about delicate glass that might be easily broken by sudden heating or cooking.

3. **Plastic**

   Plastic is seldom heated by microwaves. Thermoplastics are ideal for microwave cooking as they can tolerate very high temperatures. Some plastics may warp and discolour due to the heat of some foods, ie. those with a high sugar or fat content. Melamine or Urea plastics are unsuitable for microwave cookery since they absorb heat.

4. **Paper**

   Plates, cups, towels and serviettes are useful in microwave cookery, for short cooking times. Paper towels are useful to absorb excess moisture and fat when cooking certain types of food.

5. Metal containers should not be used. Microwaves cannot penetrate through metal and therefore the food will not cook. Metal foil may be used to shield food from overcooking or over defrosting—however, ensure that it does not touch the walls of the oven.

6. **Covering**

   Some foods such as vegetables, should be cooked in covered glass dishes to speed up cooking, to prevent spattering or to retain their large water content. Plastic cling film may be used instead of a glass cover. Be particularly careful when removing glass covers and cling film from cooked dishes, as steam builds up and can cause nasty burns to the hands and arms if caution is not exercised.

7. **Browning Dishes**

   These are suitable for use in your microwave oven. Leave the turntable in place and preheat for as long as the dish instructions require. Under no circumstances should the dishes be heated for any longer than the instructions indicate.

RECOMMENDATIONS

Becoming familiar with any new appliance takes a little time. If you experience any of the problems listed below, try our solutions. They may save you the time and inconvenience of an unnecessary service call.

1. Food is not cooked at all.
   a. Have you set timer and pushed start button?
   b. Is the door closed?
   c. Have you overloaded the circuit and caused a fuse to blow?

2. Food is overcooked or undercooked.
   a. Did you set the proper time?
   b. Did you select the proper power level?

3. Sparks and cracking within oven interior (arcing).
   a. Have you been using dishes with metal trim?
   b. Have you left a fork or other metal utensil or foil close to interior walls?

4. Condensation on door inside or interior walls.

   This is mornal, especially with high moisture foods.

5. Air movement around door.

   This is mormal. The door is not meant to be airtight.

6. Light reflection around door or outer case.

   This is normal.

7. Steam or vapour escaping from around door or vent.

   This is normal.

8. TV, radio interference.

   Even if slight interference might be observed while operating oven, it does not indicate a problem with your oven. Place oven far enough from a radio, TV and feeder.